Operate a Brazier

Marine Corps Food Service Schools

Marine Corps Detachment

Fort Lee, VA

TERMINAL LEARNING OBJECTIVE

In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500)

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ENABLING LEARNING OBJECTIVE

- **Given a deep fat fryer, subsistence supplies, cooking utensils and references, operate a deep-fat fryer, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500b)**

- **Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)**

- **Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all government assets remain free of food borne contaminants. (3381-GARR-1500k)**

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OPERATION OF THE BRAZIER

- **Controls**
  - **Power Switch**
  - **Thermostat Dial**
  - **Heating Indicator Light**
  - **Combination Gas Control knob (only on gas operated units)**
    - **Mechanical bell (0-60 minutes)**

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OPERATION OF THE BRAZIER

- **To Start**
  - **Set power switch to “OFF”**
  - **Set Thermostat to “OFF”**
  - **Open main gas valve**
  - **Set power switch to “ON”**
  - **Rotate thermostat dial until heat light comes on or to desired temperature**
  - **If electrical brazier is used omit steps 1 - 3**

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OPERATION OF THE BRAZIER

- **To Turn Off**
  - **Set the thermostat to “OFF”**
  - **Set the power switch to “OFF”**
  - **For a prolonged shut-off period:**
    - **Set the thermostat to “OFF”**
    - **Turn the main gas valve off**
    - **Disconnect the electrical power from the unit.**

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OPERATION OF THE BRAZIER

- **To tilt pan body**
  - **Turn the tilting hand-wheel clockwise to tilt the pan body**
  - **Counter clockwise to return the pan body to horizontal**
    - **20 complete turns of the hand-wheel will tilt the body 90 degrees to vertical.**

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OPERATION OF THE BRAZIER

- **To preheat pan**
  - **For best result preheat pan before placing any food in it.**
  - **300 degrees Fahrenheit or less for 15 minutes**
    - **To get even temperature across pan**

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OPERATION OF THE BRAZIER

- **Cooking**
  - **To simmer or slowly heat set dial to 210 degrees or lower**
    - **Cover to reduce moisture loss**
    - **Open cover vent to let excess steam escape**
    - **To check cooking process, lift the handle of the vent cover slightly and move it to either side, quickly.**
      - **Standing to the side to avoid escaping steam, lift handle to raise cover.**

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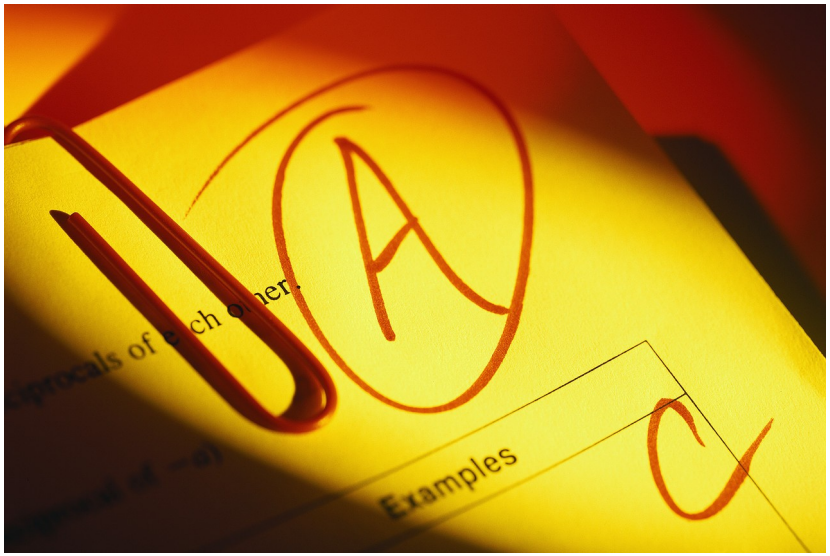
CHECK ON LEARNING



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CARE AND MAINTENANCE OF THE BRAZIER

- **Cleaning**

  ***** Keep water and solutions out of controls and burners.**

  ***** Never spray or hose the control box or electrical connections**

  - **Before cleaning turn “OFF”**
  - **Unplug or shut off circuit breaker, if spraying water**

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CARE AND MAINTENANCE OF THE BRAZIER

- **Cleaning**
  - **Clean all food contact surfaces soon after use**
    - **If in continues use clean/sanitize at least once every 12 hours**
    - **Use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool along with the detergent or soap solution.**
    - **Control and the control console may be cleaned with a damp cloth.**

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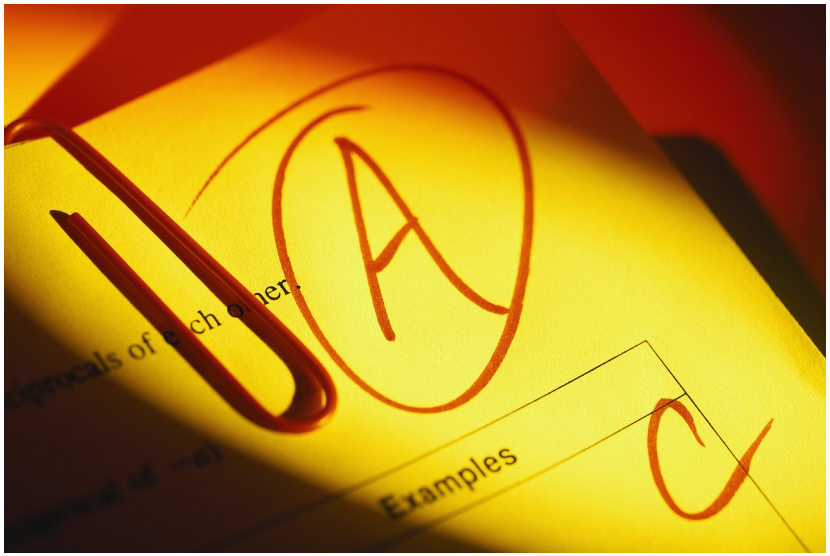
CHECK ON LEARNING



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SUMMARY

- During this period of instruction we have covered:

  (1) Operation of the Brazier

  (2) Care and Maintenance of the Brazier

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DEMONSTRATION

Muster around the Brazier
for a demonstration

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